University of Delaware

Goodstay Mansion and Arsht Hall



Goodstay Mansion and Arsht Hall

2700 Pennsylavania Avenue

Wilmington, De 19806

302-573-4419 or 302-573-4401

Toll Free 800-823-2214

www.udel.edu/conferences

GARDEN CEREMONIES

AT GOODSTAY

Ceremony

White Padded Chairs Included

Ceremony Coordinator

Ceremony Rehearsal



Chair Set-up and Rental

Manicured Gardens

Wedding Party Dressing Rooms

(Available two hours prior to ceremony)

Rain Space

$1,500.00

Ceremony with Reception

$2000.00

Ceremony Only (up to 200 guests)

$2500.00 (over 200 guests)

UNIVERSITY OF DELAWARE RECEPTION PACKAGE

Reception with 50 or More Adult Guests Include

Prices range from $93 - $146 per person

Prices are effective through 2015

Five Hour Dinner Reception

Four Hour Open Bar Includes Premium Brands of Liquor and

Domestic Beer, House Wine, Mixers, Juices and Soft Drinks

Champagne Toast (Non-Alcoholic Toast Available)

Skirted Head Table or Sweetheart Table

Skirted Gift Table, Cake Table and Place Card Table

China Service

Facility Charge and Gratuity

Cake Cutting Service

Dance Floor

Suite at the Hotel DuPont for the Couple

Transportation Provided from Reception to Hotel

Fresh Flowers Centerpieces for Each Table

Wedding Coordinator

Free Parking

Use of Our Beautiful Grounds for Pictures

\*Split entrée choices will be charged at the higher package price

\*Weekend events are subject to a $200 maximum University Public Safety Charge

SERVED DINNER SELECTIONS

Four Hour Premium Open Bar

COCKTAIL HOUR

Domestic and Imported Cheese Display with Assorted Gourmet Crackers

Fresh Fruit and Vegetable Crudités with Ranch and Yogurt Dips

Spinach Artichoke Dip, Tomato Basil Bruschetta, and Roasted Red Pepper Hummus served with Crostini’s and Bread Stick

Butlered and Stationary Hot Hors d ’Oeuvres are Optional for an Additional Fee

**Add a Hot Dip $4.50 per person**

Choose from Crab, Mushroom Truffle Dip, Artichoke Dip, or Baked Brie

**Add 3 Butlered Hors d ‘Oeuvres $11.50 per person**

Choices:

Chef Carl’s Mini Crab cakes with Remoulade

Spanakopita

Coconut Chicken with Dipping Sauce

Goat cheese Crostini

Tenderloin of Beef Crostini with Horseradish Sauce

Sesame Crusted Ahi Tuna

(Additional choices available upon request)

FIRST COURSE

(choose one)

Seasonal Mixed Greens with Choice of Dressing

Classic Caesar Salad

Spinach Salad with Candied Pecans, Red Onion, Roquefort Cheese, Warm Bacon Balsamic Dressing

ENTRÉE

All entrees served with Chef’s fresh vegetable, starch and assorted rolls with butter

(choose one)

Filet of Beef and Salmon Filet

$146.00 per Person

Grilled Flat Iron Stead with a Mushroom Demi-Glace

$124.00 per Person

Filet of Beef

$131.00 per Person

Delaware Combo

Broiled Crab Cake and Grilled Breast of Chicken with Lemon Butter and Capers

$124.00 per Person

Sweet Chili Glazed Salmon

$112.00 per Person

Herb Crusted Mahi Mahi with a Spicy Mango Sauce

$112.00 per Person

Roasted Tenderloin of Pork with a Cracked Pepper Brandy Sauce

$107.00 per Person

Chicken Oscar

Sautéed Supreme Chicken Breast with Crab Meat, Asparagus, finished off with a Hollandaise Sauce

$118.00 per Person

Pan Seared Ancho Chili Lime Chicken Breast, Caramelized Chipolini Onion, Roasted Corn and Sweet Potato Cake

$107.00 per Person

Grilled Breast Chicken Vin Blanc

$105.00 Per Person

Portobello Florentine

$97.00 Per Person

Vegetable Wellington In a Puff Pastry Crust

$95.00 Per Person

Champagne Toast

All Entrees include Chef’s Choice of Vegetables

All Dinners are served with Warm Rolls and Butter,

Coffee, Decaffeinated Coffee, Selection of Hot Teas and Iced Tea

# **BUFFET SELECTIONS**

**COCKTAIL HOUR**

*Domestic and Imported Cheese Display, assorted gourmet crackers*

*Fresh Fruit and Vegetable Crudités with Ranch and Yogurt Dips.*

*Spinach Artichoke Dip, Tomato Basil Bruschetta, and Roasted Red Pepper Hummus served with Crostini’s and Bread Sticks*

Butlered and Stationary Hot Hors d ‘Oeuvres are optional at an additional expense

**Add a Hot Dip $4.50 per person**

*(Crab, Mushroom Truffle Dip, Artichoke Dip, or Baked Brie)*

**Add 3 Butlered Hors d ‘Oeuvres $11.50 per person**

**Choices:**

*Chef Carl’s Mini Crabcakes with Remoulade*

*Spanakopita*

*Coconut Chicken with Dipping Sauce*

*Goat Cheese Crostini*

*Tenderloin of Beef Crostini with Horseradish Sauce*

*Sesame Crusted Ahi Tuna*

(Additional choices available upon request)

**SALADS**

(choose one)

Spring Greens with Choice of Two Dressings

Caesar Salad, Spinach Salad

Pasta Salad with Fresh Vegetables

Orzo with Fresh Vegetables

Spinach Salad with Candied Pecans, Red Onion, Roquefort Cheese, Warm Bacon Balsamic Dressing

**ENTRÉE**

Chicken with Champagne Cream Sauce

Carved Pork Loin with Cracked Pepper Brandy Sauce

Shrimp and Scallop Scampi

Chicken Chesapeake with Hollandaise and Asparagus

Grilled Breast of Chicken with Fresh Tarragon

Penne Pasta with Porcini Mushroom Cream Sauce (Vegetarian)

Portobello Florentine (Vegetarian)

**VEGETABLES**

(choose one)

Fresh Green Beans with Toasted Almonds

Ginger Stir Fry Vegetable Medley

Citrus Glazed Whole Baby Carrots

Broccoli and Cauliflower Florets with Herb Butter

Zucchini, Yellow Squash, and Carrots

**ACCOMPANIMENTS**

(choose two)

Roasted Potatoes with Fresh Rosemary

Rice Pilaf

Herbed Cous Cous

Garlic Mashed Potatoes

Baked Stuffed Potato

**DESSERTS**

(choose one)

Seasonal Sliced Fruits

Assorted Gourmet Mini Pastries

Assorted Dessert Mousses

Champagne Toast

Warm Rolls and Butter

Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

**2 Entrée Choices - $121.00 per Person**

**3 Entrée Choices - $131.00 per Person**

**STATION SELECTIONS**

COCKTAIL HOUR

*Domestic and Imported Cheese Display, assorted gourmet crackers*

*Fresh Fruit and Vegetable Crudités with Ranch and Yogurt Dips.*

*Spinach Artichoke Dip, Tomato Basil Bruschetta, and Roasted Red Pepper Hummus served with Crostini’s and Bread Sticks*

Butlered and Stationary Hot Hors d ‘Oeuvres are optional at an additional expense

**Add a Hot Dip $4.50 per Person**

*(Crab, Mushroom Truffle Dip, Artichoke Dip, or Baked Brie)*

**Add 3 Butlered Hors d ‘Oeuvres $11.50 per Person**

**Choices:**

*Chef Carl’s Mini Crabcakes with Remoulade*

*Spanakopita*

*Coconut Chicken with Dipping Sauce*

*Goat Cheese Crostini*

*Tenderloin of Beef Crostini with Horseradish Sauce*

*Sesame Crusted Ahi Tuna*

(Additional choices available upon request)

**SECOND AND THIRD HOURS**

**CARVING STATION WITH ATTENDANT**

Choice of one:

Smoked Turkey Breast

Honey-Glazed Ham

Pork Tenderloin

Ahi Tuna

Served with rolls and condiments

**CHOICE OF TWO OF THE FOLLOWING ACTION STATIONS**

**ASIAN STATION**

Choice of two Stir Fry Entrees:

Chicken, Pork or Shrimp

Served with White Rice, Vegetables, Soy Sauce,

Sweet and Sour Sauce, Szechwan Sauce

**PASTA STATION**

Two Pastas and two Sauces:

Penne and Tortellini Pasta, Marinara and Alfredo

Vegetables, Garlic, Sundried Tomato Pesto, Parmesan Cheese

Served with Fresh Vegetables, Caesar Salad, and Bread Sticks

**RISOTTO STATION**

Orzo and Risotto

Lemon Chardonnay Cream Sauce, Rosemary Sweet Potato Sauce, Herbs,

Bleu Cheese, Parmesan, Baby Shrimp, Shallots and Garlic, Peas

**FOURTH AND FIFTH HOURS**

Seasonal Sliced Fruits

Assorted Gourmet Mini Pastries

Assorted Dessert Mousses

Champagne Toast

Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

**$133.00 per Person**